Creda

D130E
Installation & User Instructions

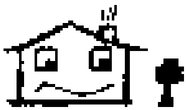
You must read these instructions prior to using the appliance and retain them for future reference.



For more information on our exciting product range ring

Creda Answer Centre 0541 54 64 74

OR



Visit us on the **NET** at

http://www.creda.co.uk

Our site invites you to make use of our **interactive cookbook** and **product selector**. Feel free to **browse our product range** to see what's **bubbling away** at the moment or to **ask for help** on our products and services

General Domestic Appliances Ltd. Morley Way Peterborough PE2 9JB
Creda Answer Centre 0541 54 64 74
Web http://www.creda.co.uk

Contents

Introduction

Your new appliance is guaranteed* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.

To help make best use of your cooking equipment, please read this booklet carefully.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When the cooker is first used an odour may be emitted, this will cease after a period of use

When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes.
It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to temporary finish on oven liners and elements and also any moisture absorbed by the insulation.

*** The guarantee is subject to the provisions that the appliance:**

- **(a) Has been used solely in accordance with the Users Instruction Book.**
- **(b) Has been properly connected to a suitable supply voltage as stated on the rating plate attached to this equipment.**
- **(c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the authorised employee or agent.**
- **(d) Has been correctly installed.**

Disposal of your product

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids. Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.
To help the environment, Local Authority instructions should be followed for the disposal of you product.

This appliance conforms to the following EEC Directives:

Electromagnetic Compatibility	Low Voltage Equipment
89/336/EEC	73/23/EEC
92/31/EEC	93/68/EEC
93/68/EEC	

For Your Safety

When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed.
PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

ALWAYS

- Always make sure you remove all packaging and literature from inside the oven and grill compartments before switching on for the first time.
- Always make sure you understand the controls prior to using the appliance.
- Always keep children away from the appliance when in use as the surfaces will get extremely hot during and after cooking.
- Always make sure all controls are turned off when you have finished cooking and when not in use.
- Always stand back when opening an oven door to allow any build up of steam or heat to disperse.
- Always use dry, good quality oven gloves when removing items from the oven/grill.
- Always take care to avoid heat/steam burns when operating the controls.
- Always turn off the electricity supply at the wall switch before cleaning and allow the appliance to cool.
- Always make sure the shelves are in the correct position before switching on the oven.
- Always keep the oven and grill doors closed when the appliance is not in use.
- Always take care when removing utensils from the top oven when the main oven is in use as the contents may be hot.
- Always keep the appliance clean as a build up of grease or fat from cooking can cause a fire.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always keep ventilation slots clear of obstructions.
- Always refer servicing to a qualified appliance service engineer.
- During use the oven becomes hot. Care should be taken to avoid touching heating elements inside the oven.

SAFETY ADVICE

IN THE EVENT OF A CHIP PAN OR ANY OTHER PAN FIRE:

1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.

2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.

3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

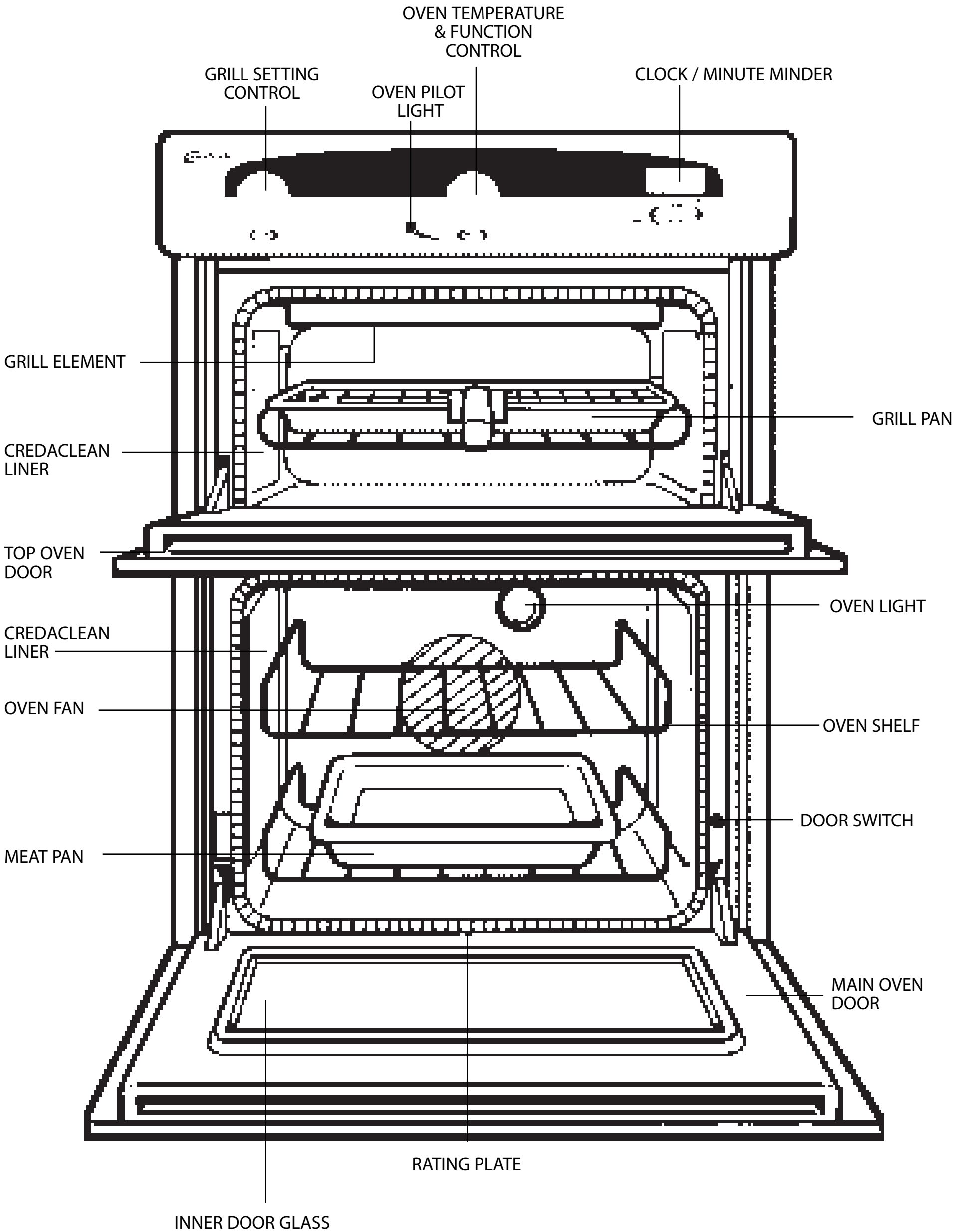
   NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over. Never use water to extinguish oil or fat fires.

Safety Information

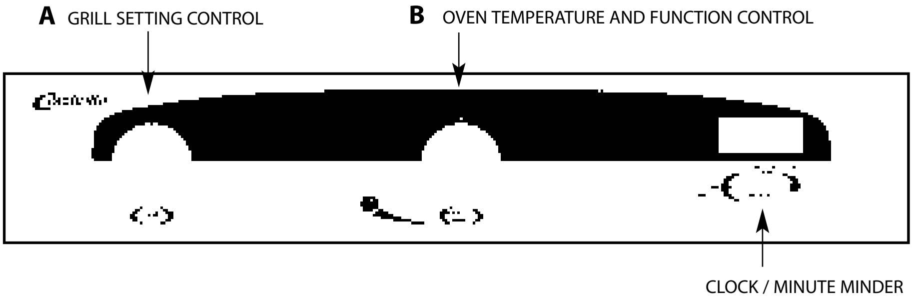
Never

- Never leave children unsupervised where a cooking appliance is installed as all cooking surfaces will be hot during and after use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never remove the oven shelves whilst the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals, food stuffs or pressurised containers in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never operate the grill with the door closed as this will cause the appliance to overheat.
- Never use the appliance as a room heater.
- Never use the grill to warm plates.
- Never dry any items on the oven doors.
- Never install the appliance next to curtains or other soft furnishings.
- Never allow children to play with the oven controls.
- Never use 'steam cleaners'

Features


OVEN TEMPERATURE & FUNCTION CONTROL
GRILL SETTING CONTROL
OVEN PILOT LIGHT
CLOCK / MINUTE MINDER
GRILL ELEMENT
GRILL PAN
CREDACLEAN LINER
TOP OVEN DOOR
OVEN LIGHT
CREDACLEAN LINER
OVEN FAN
OVEN SHELF
DOOR SWITCH
MEAT PAN
MAIN OVEN DOOR
RATING PLATE
INNER DOOR GLASS

Controls



CONTROL MARKINGS

Control Knob	Description	Function
A	**Grill Setting Control**	Selects the heat at which the grill will cook the food.
B	**Main Oven Temperature & Function Control**	**1 – 6 Grill Settings Control:** **1 = Low, 6 = High** [Fan Only] **Fan Only Setting** - This is used to decrease the amount of time required to defrost food items. [Oven Light] **Oven Light Only** - Switches on the Main Oven Interior Light Only. [80 - 230] **Main Oven Temperature Scale (In Degrees Centigrade).** - When cooking select the required cooking temperature.

Cooling Fan: A gentle flow of air will be blown below the control panel when any selector switch is used.
Note: Whenever the appliance has been used, the cooling fan may run on or restart itself after all the controls have been turned off. This indicates that the appliance is still warm.

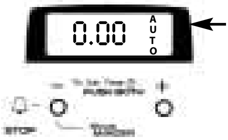
Oven Interior Lights The oven lights are operated when their respective oven control is used. (**N.B.** Not all models have a top oven interior light).
The main oven has a light only position.

S**low Cooking** The main oven has a "Slow Cook Setting" this can be used for slow cooking, keeping food warm and warming plates for a short period.

Element and Fan Cut-off The oven is fitted with a safety device which disconnects the heating element and oven fan when the door is opened.
The heating element and oven fan will not operate until the oven door is closed.

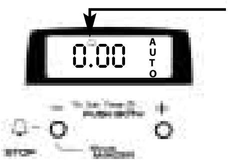
Note: It is advisable to check that all oven controls have been switched off when you have finished using the appliance

Clock/Minute Minder Operation



CLOCKFACE

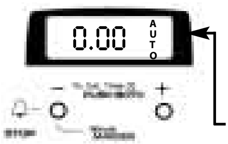
The timer incorporates a 24 hour clock.
Ensure the correct time of day is always set before using your cooker.
<u>PLEASE NOTE THAT THE DISPLAY WILL DIM BETWEEN 22.00 HOURS AND 06.00 HOURS TO PREVENT GLARE.</u>
However, should you operate the timer during these hours the display will return to normal brightness for a few seconds and then dim again.



SYMBOLS

will light up when you select a Minute Minder Period and will remain lit for the period set. At the end of the Minute Minder Period, the timer will emit an audible tone for 2 minutes, the symbol will start to flash and will continue to flash until the Minute Minder function is cancelled.

SETTING THE TIME OF DAY



Step 1 Make sure all oven controls are turned off.

Step 2 Check the electricity supply to the cooker is turned on.

Step 3 When switched on, the display will show 0.00 / AUTO.



THIS NEXT STEP SHOULD BE COMPLETED WITHIN 4 SECONDS...
Step 4 Press and release both the '+' and '-' buttons together.
Press the '+' button and the display will show 12.00
Then press the '+' or '-' button to set the correct time of day.

THE TIME OF DAY IS NOW SET.

To change the time of day repeat Step 4 above.

NB.

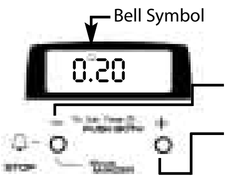
If at any time the display shows a 'KEY' symbol, the operation of the timer is unaffected.
The 'KEY' symbol can be deleted by pressing both buttons for a period of approximately 8 seconds, followed by a single press of the '+' button.

Clock/Minute Minder Operation

TIMER FUNCTION BUTTONS

Minute Minder

Here you can set a time period of up to 23 hours 59 minutes, that will count down. When it reaches zero, the timer will emit an audible tone. **For Example:** If you set 20 minutes, the audible tone will occur 20 minutes later.



SETTING THE MINUTE MINDER

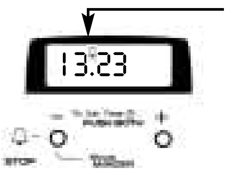
Step 1 Ensure the time of day is set correctly.

Step 2 Press and release the '-' button, a symbol will light up.

Step 3 Within 4 seconds press the '+' button to set the correct period of time required.

Release the '+' button.
The time is set and will continue to count down and the symbol will be lit.

At the end of the set time a bleeping sound will be heard and the symbol will flash for approximately 2 minutes.



After approximately 2 minutes the bleeping sound will stop.
To cancel the symbol flashing, press the '-' button once.

Step 4 To cancel the bleeping sound and the symbol, within the 2 minutes, press the '-' button.

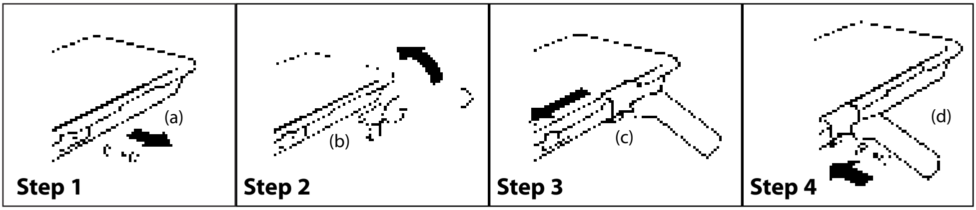
To cancel the minute minder period press the '-' button.
Press the '-' button again until the display shows 0.00
After 5 seconds the display will return to the time of day.

If at any time the display shows flashing zero's / AUTO, it is likely that the electricity supply has been interrupted.
Reset the timer to the correct time of day.

NOTE: **WHEN THE MINUTE MINDER HAS BEEN SET, THE DISPLAY WILL REVERT TO SHOW THE TIME OF DAY.
ANY REMAINING TIMED PERIOD CAN BE VIEWED BY PRESSING THE '-' BUTTON.**

Grill Pan and Handle

The grill pan handle is detachable from the pan, to facilitate cleaning and storage.
The grill pan handle can be fixed as follows:



Step 1 Remove screw & washers from the grill pan bracket (a).

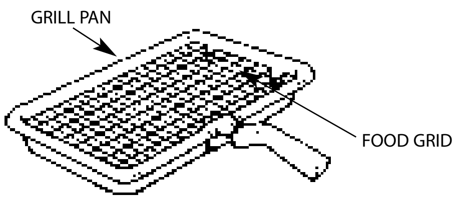
Step 2 Tilt the handle over the recess (b).

Step 3 Slide it towards the centre of the pan (c).

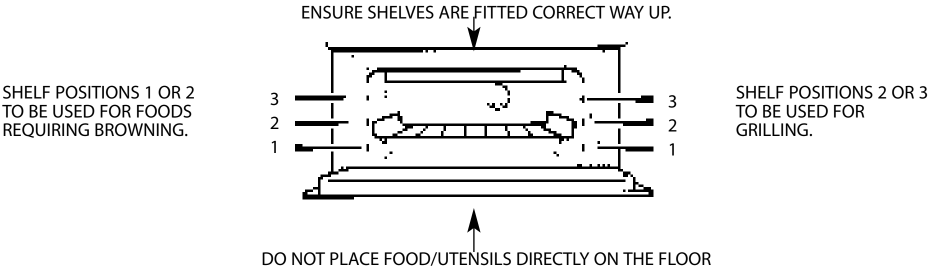
Step 4 Locate the handle over the bracket (d).
For a fixed handle, replace screw & washers and ensure they are fully tightened up. If a detachable handle is required, do not replace screw & washers.

Note: If a fixed handle is required, the grill pan is unable to be kept in the main oven with the door closed but may be stored in the top oven with the door closed.

GRILL PAN AND FOOD GRID

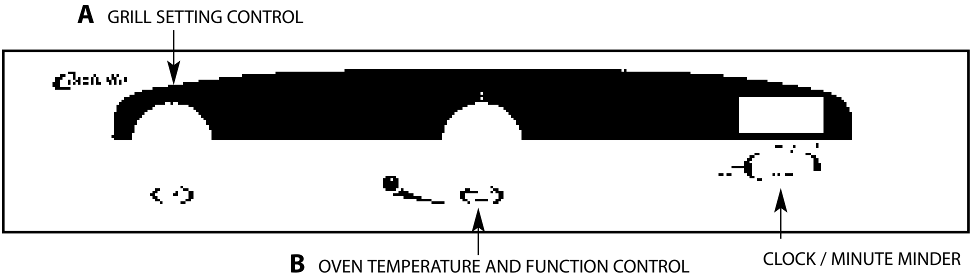


SHELF POSITIONING FOR GRILLING



NOTE: **Preheat the grill at setting 6 on the grill control for approximately 5 minutes.
The grill pan must be placed on the correct shelf and positioned centrally under the grill element.
Leave the control at 6 for toast, and for fast cooking of foods.
For thicker foods requiring longer cooking, turn the switch to a lower setting after the initial sealing on both sides at 6. The thicker the food, the lower the control should be set.
DO NOT line the grill pan with aluminium foil, as this increases the amount of fat spitting which can cause a fire.
After use always return the grill control to the OFF (0) position.**

Operation When Using the Grill



DO NOT allow young children near to the appliance when the grill is in use as the surfaces get extremely hot.

OPERATION WHEN USING THE GRILL

Step 1 Place the shelf in the correct position (see Grilling Guide).
Place the food/grill pan on the shelf, positioned centrally under the grill element.
Leave the grill door fully open.

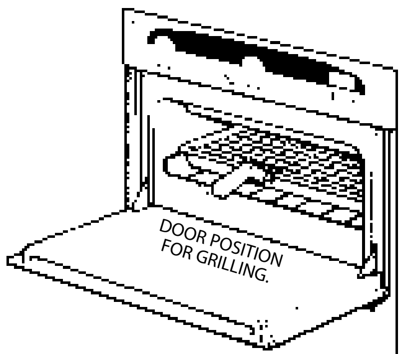
Step 2 Turn knob (A) clockwise to select the Grill Setting (1–6). (1=Low, 6=High).

Grill Controls Example:

6 = Maximum Grill Setting

NOTE: **Do not grill with the grill door closed.**

Step 3 After use, turn the grill control A clockwise to the off (0) position.



Guide to Grilling Successfully

Food	Preheat for 5 mins on:	Shelf Position from base of oven.	Setting	Approximate Cooking Time	Notes:
Toasting of Bread Products	Setting 6	2 or 3	Setting 6	3-10 minutes	
Small cuts of meat, Sausage, Bacon	Setting 6	2 or 3	Setting 6 for 4 mins, then reduce to Setting 3	15-20 minutes	
Chops etc. Gammon steaks	Setting 6	2	Setting 6 for 6-8 mins, then reduce to Setting 3	25-30 minutes	
Fish Whole Fillets Fingers	Setting 6	2 3 3	Setting 6	10-30 minutes 10-30 minutes 10-30 minutes	Cooked on base of pan
Pre-cooked Potato products	Setting 6	2 or 3	Setting 3	10-20 minutes	
Pizzas	Setting 6	2 or 3	Setting 3	8-15 minutes	Preheat pan first
Browning of food eg. Cauliflower Cheese	Setting 6	1 or 2	Setting 6	5-10 minutes	

Using the Oven as a Fan Oven

Since a circulaire fan oven heats up more quickly and generally cooks food at a lower temperature than a conventional oven, pre-heating is often unnecessary. For guides on "pre-heating", "cooking temperatures" and "cooking times" see "Oven Temperature Charts" later in book.

Note: Charts are a guide only, to suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C. It may also be necessary to increase or decrease cooking times.

OVEN SHELF POSITIONING FOR FAN OVEN

Most foods will cook satisfactorily on any shelf position, due to even distribution of heat in the main oven, but the shelves must be evenly spaced.
Food or utensils should never be placed directly on the floor of the oven for cooking.

DO NOT allow young children near to the appliance when the main oven is in use as the surfaces get extremely hot.

OVEN UTENSILS

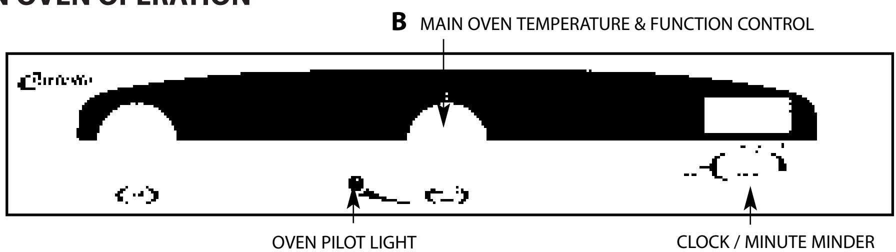
Do Not Use:	Meat Pans larger than	– 375mm x 300mm (15"x12")
	Baking Trays larger than	– 325mm x 250mm (13"x10")

An additional oven shelf can be purchased, from our Parts Department or your nearest retailer, if a third one is required for batch baking. Never use more than three shelves in the oven at one time as air circulation will be restricted.

TEMPERATURE & TIME

If all three shelves are in use to cook large quantities of food, it may be necesssary to increase the cooking times given in the temperature charts by a few minutes, to allow for the loss of heat due to extra time taken to load the oven, and the larger mass of food. Baking trays should have an even gap around the oven.

FAN OVEN OPERATION



Step 1 Place the shelf/shelves in the correct position (see Oven Temperature Charts).

Step 2 Place the food centrally on the shelf ensuring the oven door is fully closed.

Step 3 Select the required cooking temperature (80 to 230°C) by turning control (B) clockwise. The pilot light will immediately come on, and remain on until the oven reaches the required temperature. The light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

Note: When you have finished using your cooker, always return the controls to their OFF (O) position. At the end of the cooking period there may be a momentary puff of steam when the door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Using the Oven for other Functions

Fan Only

Fan Only Setting

Defrosting frozen meat and poultry

Joints of meat and whole birds should be defrosted slowly, preferably in a refrigerator (allowing 5-6 hours per lb.) or at room temperature (allowing 2-3 hours per lb.).
Frozen meat or poultry must be completely defrosted before cooking in the oven.

However, to decrease the amount of time required to defrost food items, a non-heating fan only setting may be selected for the main oven only.

Operation: To assist in defrosting

Place food in the oven and close the oven door.

Turn the Oven Temperature and Function Control (B) clockwise to the **Fan Only** setting.

This defrosts by circulating the air around the food, time to defrost will depend on type and size of the food.

NOTES: DO NOT defrost meat and poultry by warming the food through.

Foods ideally suited to defrosting using the fan only setting are cream/cream cakes, butter cream filled cakes, gateaux, cheese cakes, iced cakes, quiches, pastries, biscuits, bread, croissants, fruit and many delicate frozen foods.

If fish, meat and poultry are to be defrosted using the fan only setting, where possible it is recommended that the food should be small & thin.

The items should be placed so that the maximum amount of surface area is exposed to the circulating air, and that they are turned regularly to ensure even defrosting.

Larger cuts of meat and poultry may be defrosted by using the fan only setting up to a maximum weight of 2 kg (4lb 8oz).

It is important to wash both meat and poultry and cooking utensils immediately after defrosting and before cooking. Food should be cooked immediately after defrosting.

It is very important to strictly adhere to the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.

Oven Light

Light Only Setting

When the Oven Temperature & Function Control (B) is turned clockwise to the **Oven Light** setting, the main oven light only will illuminate and the fan will come on.

Using the Oven for other Functions

90 **“SLOW” Setting**

This is used for slow cooking, keeping food warm and warming plates for short periods. Extra care should be taken when warming bone china, as it may be damaged in a hot oven.

DO NOT place food or plates directly on the oven floor as this could damage both the oven lining and the plates which are being warmed.

Advantages of “SLOW” cooking are:

The oven stays cleaner because there is less splashing.
Timing of food is not as critical, so there is less fear of overcooking.
Inexpensive joints of meat are tenderised.
Fully loading the oven can be economical.
Cooking times can be extended in some cases by up to 2 hours.
The kitchen stays cooler.

Operation:

1. Place the prepared food in the main oven and ensure the door is fully closed.
2. Select **90** (Slow Cooking Temperature) by turning Oven Temperature & Function Control (B) clockwise ensuring the oven door is fully closed.

Storage and re-heating ofood:

1. If food is to be frozen or not used immediately, place it in a clean container and cool as soon as possible.
2. Always thaw frozen food completely in the refrigerator before re-heating.
3. Always reheat food thoroughly and ensure it is piping hot before serving.
4. Only re-heat food **once.**

Points to consider when preparing food for “SLOW” cooking:

1. Make sure that the dishes to be used will fit into the oven ensuring enough room for air to circulate.
2. All dishes cooked on the slow setting will require a minimum of 6 hours, however, if they are cooked for 1-2 hours longer then deterioration in their appearance may be noticed.
3. Never cook joints of meat over 2.7kg (6 lb) or poultry over 2.0kg (4lb 8oz). We do not recommend that joints of meat or poultry are stuffed before cooking on the slow setting.
4. To seal in the meat juices, always cook meat or poultry at 170°C for 30 minutes before wrapping in foil and placing on a rack over a tin (to allow good air circulation) before turning the control to the slow setting and cooking immediately.
5. Always ensure that joints of pork and poultry are thoroughly cooked by checking with a meat thermometer before serving.
6. Always thaw frozen foods completely before cooking. We do not recommend placing frozen food in the oven to cook.
7. Always bring soups, liquids and casseroles to the boil before placing in the oven.
8. Ensure that casserole dishes have a good seal (not airtight) and cover to the top with foil to prevent loss of moisture.
9. Ensure that fruit and vegetables are cut into even sized small pieces to cook properly.
10. Always adjust seasoning before serving.
11. If using dried red kidney beans it is important that the beans are soaked and then boiled for a minimum of 10 minutes before using in any dish to destroy any toxins.
12. When cooking fish or egg dishes it may be necessary to check during cooking to avoid overcooking.

Temperature Conversion Chart

Gas Mark	°F	Main Conventional Oven	Top Convection Oven	Main Fan Oven
1/2	250	120	110	100
1	275	140	130	120
2	300	150	140	130
3	325	160	150	140
4	350	180	170	160
5	375	190	180	170
6	400	200	190	180
7	425	220	210	200
8	450	–	220	210
9	475	–	–	220

Oven Temperature Chart - Meat

Food	Main Fan Oven Cooking Note: Up to three shelves may be used in this oven. The position of these is not important providing they are evenly spaced.		
Meat	**Pre-heat**	**Temperature °C**	**Time (approx.)**
Beef	No	160/180	20-25 mins per 450g (1lb) + 20 mins extra
Lamb	No	160/180	25 mins per 450g (1lb) + 25 mins extra
Pork	No	160/180	25 mins per 450g (1lb) + 25 mins extra
Chicken/Turkey up to 4kg (8lb)	No	160/170	18-20 mins per 450g (1lb) + 20 mins extra
Turkey up to 5.5kg (12lb)	No	150/160	13-15 mins per 450g (1 lb) eg. 5kg (11 lb) = 143-165 mins
Turkey over 5.5kg (12lb)	No	150	120 mins per 450g (1 lb)eg. 10kg (22 lb) = 264 mins
Casserole Stews	No	140/150	1½ - 2 hours

IF USING ALUMINIUM FOIL

1. Never allow foil to touch sides of oven.
2. Never cover interior with foil.
3. Never cover shelves with foil.

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint of meat, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temperature has been reached.

Beef			Pork	Lamb	Poultry
Rare 60°C	Well Done 70°C	Medium 70°C	90°C	80°C	90°C

Oven Temperature Chart – Baking

Baking	Main Fan Oven Cooking		
	Note: Up to three shelves may be used in this oven. The position of these is not important providing they are evenly spaced.		
Food	**Pre-heat**	**Temperature °C**	**Time**
Scones	Yes	210/220	9-12 mins
Small Cakes	No	170/180	15-25 mins
Victoria Sandwich	No	160/170	20-25 mins
Sponge Sandwich (Fatless)	Yes	170/190	15-20 mins
Swiss Roll	Yes	180/200	12-15 mins
Semi-rich Fruit Cake	No	140/150	1¼-1½ hours
Rich Fruit Cakes	No	130/140	Depending on use
Shortcrust Pastry	No	190/200	Depending on use
Puff Pastry	No	190/200	Depending on use
Yorkshire Pudding	Yes	180/190	40-45 mins
Individual Yorkshire Pudding	Yes	190/200	20-45 mins
Milk Pudding	No	130/140	1½-2 hours
Baked Custard	No	140/150	35-45 mins
Bread	Yes	200/210	20-30 mins
Meringues	No	70/90	3-4 hours

Note: If soft tub margarine is being used for cake making, we would recommend using the all in one method and to reduce the temperature by 10°C. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

Cooking Result Not Satisfactory?

GRILL

Uneven cooking front to back	Ensure that the grill pan is positioned centrally below the grill element.
Fat splattering	Ensure that the grill pan is not lined with foil. Ensure that the grill setting control (A) is not set too high.

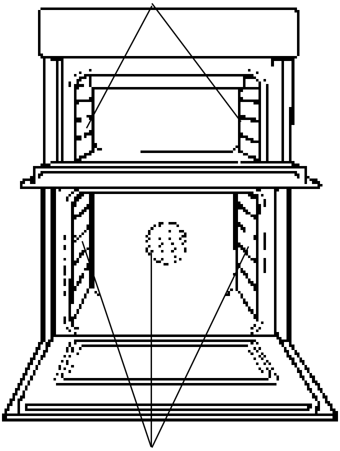
BAKING

Uneven rising of cakes	Ensure that the oven shelves are level.
Sinking of cakes	The following may cause cakes to sink: 1. Pre-heating of fan ovens – not always necessary. 2. Cooking at too high a temperature – reduce standard temperatures by 25°C for fan ovens. 3. Using normal creaming method with a soft margarine. If using soft margarine, use an all in one method instead of the traditional creaming of the margarine and sugar. Remember when using a food mixer or processor not to over-cream soft margarine.
Over/undercooking	Refer to the cooking times and temperatures given in the Oven Temperature Charts provided, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste. Do not use utensils greater than 56mm (2¼") in height for roasting.

Care and Cleaning

Warning: Before cleaning, please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold.

1. “CREDACLEAN” OVEN LINERS



(a) How "Credaclean" works.

The surfaces of the "Credaclean" oven liners are treated with a special vitreous enamel which absorbs cooking soils.
At temperatures of 220°C (425°F) or above, the special surface enables these soils to be slowly destroyed.
The higher the temperature the more effective it is.

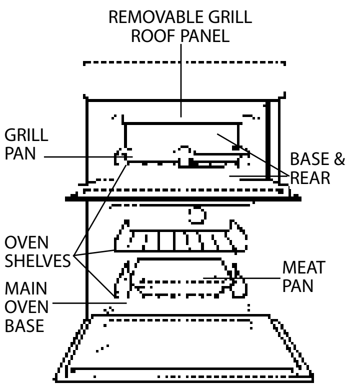
(b) Cleaning.

In most cases normal cooking operations at 220°C (425°F) will permit this cleaning operation to proceed during cooking.
However if higher cooking temperatures are not used regularly, it may be necessary, in order to prevent heavy soiling, to run the ovens without shelves or meat pan, at a maximum setting for a couple of hours.
It should not normally be necessary to clean the "Credaclean" panels with water. If the user feels it is desirable to do so, wipe them over with a clean, soapy cloth, followed by a wipe with a clean damp cloth.

DO NOT use biological washing powder, harsh abrasives or chemical oven cleaners of any kind as this could damage the “Credaclean” oven liners.

Care and Cleaning

2. CLEANING GRILL, TOP OVEN AND MAIN OVEN



(a) Base & Rear of Top Oven and Base of Main Oven.

Wipe out the oven with a damp soapy cloth. For more stubborn stains on the base of the oven use a well soaped fine steel wool soap pad.

(b) Grill Pan, Meat Pans & Oven Shelves.

To prevent stains from being burnt on to the grill pan, food support and rod shelf, always wash immediately after use in hot soapy water.
Use a well soaped fine steel wool soap pad to remove stubborn stains from the rod shelves, grill pan, meat pan and the base of the oven.

DO NOT use aerosol cleaners on this oven as they could adversely affect the fan motor unit, and cannot be wiped off the fan blade.

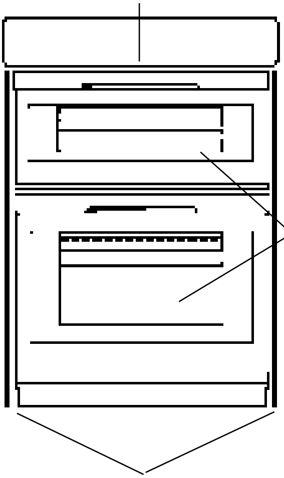
(c) Removable Grill Roof Panel (not all models).

Pull grill roof panel out slowly, being careful not to damage the elements. Clean using a damp soapy cloth, if stubborn stains remain gently clean with a well soaped fine steel wool soap pad and soapy water, and then wipe over with a damp cloth.

DO NOT use metal cleaning utensils, wire wool or proprietary oven cleaners on the grill element mesh.

Care and Cleaning

3. OVEN DOORS



(a) Control Panel

Regularly wipe with a clean, damp cloth and polish with a clean, dry cloth.

(b) Trims

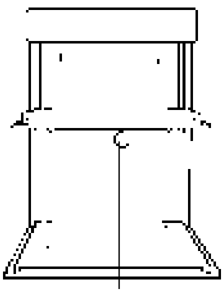
It is advisable to clean the trims regularly to prevent any build up of soiling which may detract from the appearance of the cooker. The recommended method of cleaning is to wipe over the trims with a clean, soft cloth wrung out in hot water, or mild non abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use), then after wiping with a cloth wrung out in clear water, dry with a clean, soft cloth.

(c) Inner Door Panels & Glass

Open the door fully. The glass panel may now be washed. Stubborn stains can be removed by using a well soaped, fine steel wool soap pad.

DO NOT use scouring pads, or abrasive powder, which will scratch the glass.

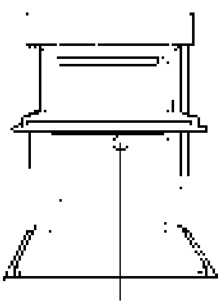
4. REPLACEMENT OF THE OVEN LAMP



Warning: Before removing lamp lens, please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold.

Open the oven door and remove the oven shelves.
Using a thick cloth, grip the lamp lens, unscrew anti-clockwise and remove the lens.
Carefully unscrew the bulb anti-clockwise. Fit replacement bulb (15W 300°C SES). Fit replacement bulb and refit lens.

5. HOW TO CLEAN THE LAMP LENS



Warning: Before cleaning lamp lens, please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold.

Open the oven door and remove the oven shelves.
Using a thick cloth, grip the lamp lens, unscrew anti-clockwise and remove.
Clean with a non-abrasive cleansing cream and refit lamp lens.

DO NOT use scouring pads, or abrasive powder, which will scratch the glass lens

Care and Cleaning

Take particular care not to damage the inner surface of the door inner glass that is coated with a heat reflective layer. Do not use scouring pads, or abrasive powder, which will scratch the glass. Ensure that the glass panel is not subjected to any sharp mechanical blows.
Stubborn stains can be removed by using a fine steel wool pad. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door. After cleaning, rinse and dry with a soft cloth.

CLEANING THE DOORS

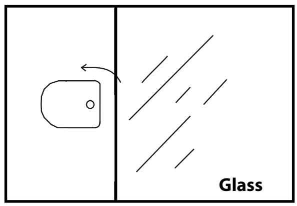
SIDE OPENING DOORS
Cleaning the door glass is the same as the drop down doors, except take care to support the weight of the inner glass when removing and refitting.

DROP DOWN DOORS
Remove the door inner glass as follows.

1. Open the door fully and unscrew the two screws securing the glass panel so that the securing brackets can be turned. There is no need to remove the screws completely.

2. Turn the brackets so that the glass can be removed and cleaned at the sink (Fig. 1.)

Fig. 1.



3. The inside of the outer door glass can now be cleaned while still fitted to the cooker.

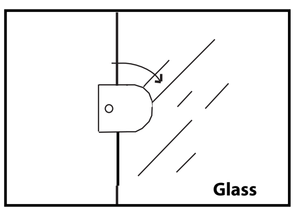
NEVER OPERATE THE COOKER WITHOUT THE INNER DOOR GLASS IN POSITION.

Refit the door inner glass as follows.

1. **NOTE:** The inner door glass has a special reflective coating on one side. Replace the door inner glass so that the statement: **"IMPORTANT THIS FACE TOWARDS THE OVEN"** can be read from the inner side of the door.

2. Turn the two securing brackets back to their original position to retain the glass and tighten the screws. (Fig. 2.)

Fig. 2.



Installation

ELECTRICAL REQUIREMENTS

For your own safety, we recommend that your cooker is installed by a competent person such as one who is registered with NICEIC (National Inspection Council for Electrical Installation Contracting). The cooker should be installed in accordance with the latest edition of the IEE Regulations.

Warning: This appliance must be earthed.

ELECTRICAL CONNECTIONS

The installer must check that the voltage shown at the rating plate corresponds with the house electricity supply.
The oven must be supplied via a suitable double pole isolating switch, having a contact separation of at least 3mm in all poles placed in a readily accessible position adjacent to the unit.
If the oven is to be wired into a connector unit, this may be positioned behind the oven providing the following requirements are met:
i) The connector unit must not project from the wall more than 25mm.
ii) The top of the connector must not be more than 350mm above the base of the oven recess.

Remove the terminal cover at the rear base of the oven. Pass the cable through the cable clamp and connect to the appropriate terminals provided.
Allow sufficient cable so that the oven can be set down on the floor whilst still connected.
Tighten the screws on the cable clamp and replace the terminal cover.
Make main connections.
This appliance conforms to B.S. EN 55014 regarding suppression of Radio and Television reception interference.
Where a double oven is used, a 20 amp Double Pole control switch should be used to feed the unit using a suitable rated cable.
Where a hob is fitted adjacent to an oven, a 45 amp Double Pole control switch should be used to feed both units via separate suitably rated cables.
We recommend a minimum of 4mm^2 PVC insulated twin and earth cable conforming to B.S. 6004 for connection of each appliance.

This appliance must not be installed over any other appliance that generates heat.

Note: Due to many different types of installation, a mains cable is not supplied with this product. The installer will fit the correct type and length of cable

Installation

IMPORTANT

It is essential that the lower cupboard is constructed in the manner illustrated i.e. having side, back, and roof panels so joined as to provide no apertures which could permit access to the oven unit when installed.

1. GENERAL

The appliance is designed for mounting at a safe level into an oven housing which must be secured to the backing wall.

2. VENTILATION

a. The oven housing unit cabinet dimensions must comply with fig. 4.
b. An air gap of 50mm minimum must be provided at the rear of any top or bottom cupboards or shelves (see fig. 1).
c. It is necessary that the cabinets are provided with unobstructed ventilation, i.e. from adjacent cabinetry. This can be done by either raising the base of the cabinets using the adjusting feet (or spacers) or alternatively by providing a slot in the cabinet plinth to the dimensions in fig. 1.
d. The air gap at rear allows the warmed air to pass out of the inner cabinet space. Where it is intended to fit cupboards above the oven unit to ceiling height, it is essential that the warmed air is exhausted through the front of the cabinet (see fig. 1).
e. If an oven unit is installed adjacent to a tall cabinet, steam escaping from the oven when the door is opened could condense on and maybe stain the adjacent surface. To prevent permanent staining, the adjacent surface should be made of a material that is heat resisting and easy to clean. Adjacent tall cabinets should not be deeper than the oven housing cabinet.

3. FINAL INSTALLATION

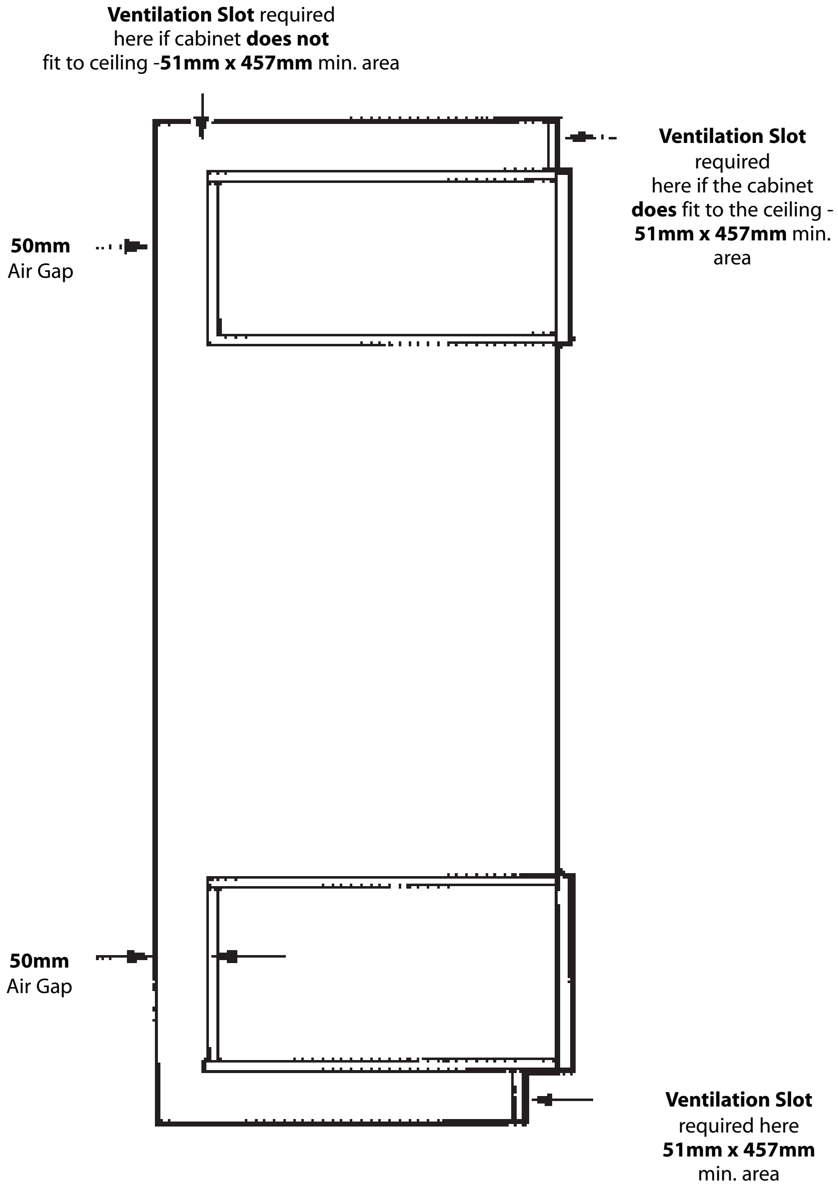
a. Using a spirit level, check that the housing cabinet is level from side to side and from front to back in its installed position.
b. Correct any unevenness by placing spacers under the bottom of the cabinet. Make sure that the cabinet rests firmly on the floor without rocking.
c. Before the oven is fitted, the cabinet must be firmly secured to the backing wall for stability.
d. The oven unit should now be lifted (this is a two person lift) into the cabinet and pushed fully home.
e. Finally, the oven is secured to the cabinet by means of the four Pozi Wash Head screws - two through each side trim.
f. Remove all packaging material from the grill and oven interior.

LIST OF LOOSE ITEMS

4 x Pozi Wash Head No. 6 x 15mm screws.

Tall Cabinet Ventilation

Figure. 1



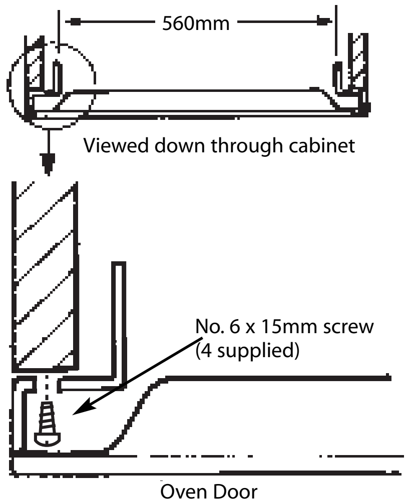


Fig. 3

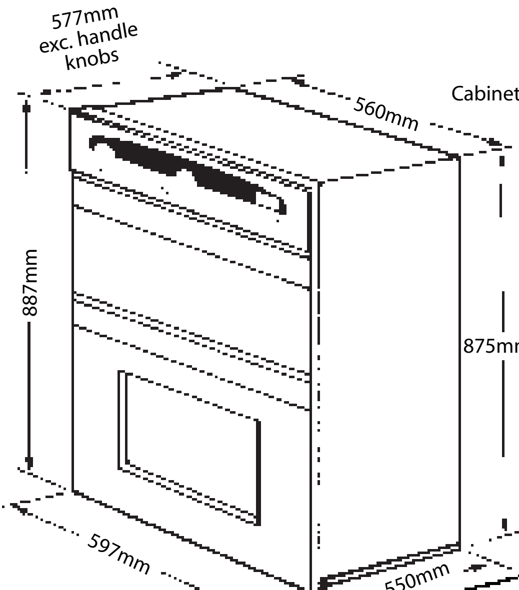


Fig. 2

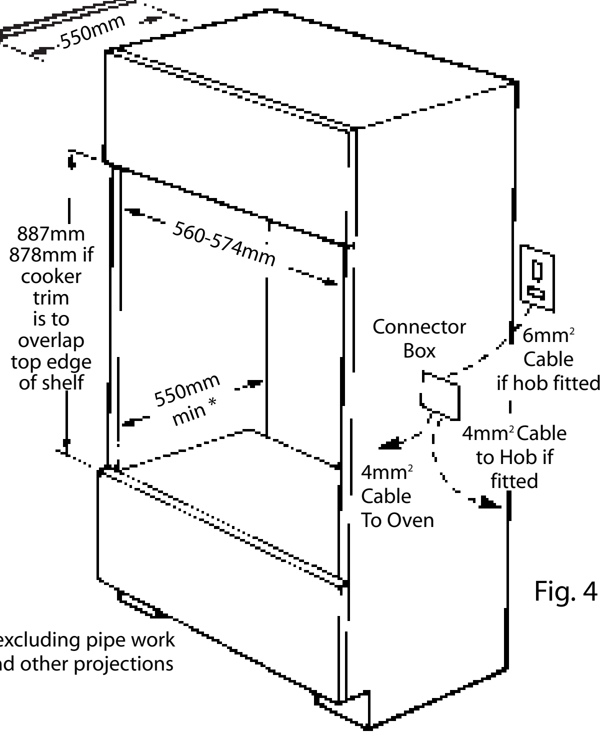


Fig. 4

* excluding pipe work
and other projections

Something Wrong?

Before calling a Service Engineer, please check through the following lists.
THERE MAY BE NOTHING WRONG.

Problem	Check
Slight odour or small amount of smoke when grill / oven is used for the first time,	This is normal and should cease after a short period.
Nothing works.	If you find :- Display is blank. **Then it is likely that there is no electricity supply to your oven.** Check: (i) That the main cooker wall switch is turned on. (ii) Check other appliances to see if you have a power cut. (iii) Check the main circuit breaker for the property.
Display shows 0.00 .	The power supply to your oven has possibly been interrupted, but has now come back on again. Reset the timer to the correct time of day (see, Clock / Minute Minder section).
Grill does not work, but the Oven works.	Operating the cooker under the following conditions may cause a safety device to operate. (a) Grilling with the door closed - always grill with the door open to the correct position - see grilling. (b) Grilling for an excessively long period at maximum setting - see grilling guide. (c) Grilling with inadequate ventilation in the cabinet - see installation instructions.
Grill does not work.	Check that you have selected a Grill setting on the "Grill" knob (A) - see grilling page.
Grill keeps turning on and off.	When the "Grill" control (A) is operating at less than "6", the grill will cycle on and off, this is normal and is not a fault.
Draught from beneath control panel.	A gentle flow of air will be blown from beneath the control panel when the appliance is used. If the appliance is still warm, this cooling fan may run on, or restart itself after all of the controls have been turned off. The fan will stop once the appliance has been cooled. This is normal and **not** a fault.
Timer buzzer/bleeper operates continually	Buzzer/Bleeper should stop automatically after several minutes. To cancel press the "-" button.
Oven temperatures too high or too low	Check temperature and shelf positions are as recommended in the Oven Temperature Charts. It may be necessary to increase or decrease the recommended temperature slightly to suit your taste.
Oven does not cook evenly	Check: (a) Temperature and shelf positions are as recommended in the Oven Temperature Charts. (b) Oven utensils being used allow sufficient air flow around them.
Grilling is uneven	Ensure that the Grill pan has been positioned as stated in the Grilling section of this book.
Oven lamp does not work	The Oven lamp is not covered by the guarantee. The part is easily changed (see section on Oven lamp replacement). A new lamp may be obtained from our Parts department (see back cover).
Steam / condensation in the oven after use	Steam is a by-product of cooking any food with a high water content. To help minimise always: (a) Try to avoid leaving food in the oven to cool. (b) Use a covered container, wherever possible.

If you have been through the above list and there is still a problem; You should identify your Service Agent using the list on the back page and contact your Local Service Office.

Key Contacts

Service

Creda has the largest appliance manufacturer's service team in Europe, trained specialists directly employed by us to ensure your complete confidence.

Repair Service

UK: 08709 066 066

Republic of Ireland: 1850 302 200

You will be asked for the following information:-

Name, address and postcode.
Telephone number
Model / Serial number of the appliance
Clear and concise details of the query or fault
Place and Date of purchase

(Please keep the receipt as evidence will be required when the engineer calls).

Extended Warranty

To join: UK 08709 088 088

Republic of Ireland: 1850 502 200

Genuine Parts & Accessories Mail Order Hotline

UK: 08709 077 077

Republic of Ireland: (01) 842 6836

For further product information 08701 546474

All Creda Services are offered as an extra benefit and do not affect your statutory rights.

Creda

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